

**Amendments to the Specification:**

Please add beneath the Title (if granted):

The file of this patent contains at least one color drawing. Copies of the patent with color drawings will be provided by the U.S. P.T.O. upon payment of necessary fee.

Please add the following new paragraph after paragraph [0010]

[0010.1] U.S. patent 6,582,741 issued to Haig shows a device for introducing a continuous length of food stuffing into an incised cavity of a meat elongate as described heretofore.

These stuffings as described by this disclosure, as well as others in the prior art, would include vegetables, rice, breaded material as well as sausage type material, and while these type viscous stuffings can produce a more visually appealing roast than would otherwise be present with a top loin or other similar meat cuts, these stuffings may be unintentionally expressed from the filled roast when packed for shipping in that the pressure exerted thereon could cause the filling to squeeze out thereby. Also these type roasts do not provide suitable steaks for grilling when sliced transversely in that stuffing of this sort would almost certainly become dislodged either partly or in whole and fall between the grill members in these type cooking situations due to the inherently loose nature thereof, also due to the unavoidable shrinking of the outer muscle tissue ring during grilling.

Please add the following new paragraph after paragraph [0039]

[0039.1] While it is not necessary, as heretofor described, to bind the coaxial roast with butcher's twine or other restraints in order to keep the roast whole during the transport, cooking or plating thereof, it should be noted that even with roasts such as a rack of lamb or beef tenderloin it is sometimes found that these roasts may be presented in a more cylindrical fashion by having been axially bound, in order to produce a more attractive roast, steak or chop. This technique could apply to the disclosed coaxially combined roast with similar results.

Please add the following new paragraph after new paragraph [0039.1]

[0039.2] While the embodiments heretofore described, show muscle elongates being inserted into other muscle elongates, various organ meats could also provide excellent centers. For example, a veal sweetbread elongate could be used in place of the tenderloin, within veal, or other type roasts.

## ABSTRACT

Please replace the abstract with the following:

A meat item is disclosed in which a first meat elongate encases along the longitudinal axis thereof, a second meat elongate, the second meat elongate further comprises a leaf type vegetable covering.